



"Our Home, our Country and our Brother Man."

VALUABLE FACTS IN BUTTER MAKING.

We have been asked to send the thanks of all perplexed dairy maids to our friend who sent us the following communication on the art of making butter in winter. It appears to be the fruit of experience, and eminently practical. At the same time, it would be strange, if, when applied to cream from a large number of cows milked together, there should not be some variations. The milk of cows will be found to vary, in materials with which they are fed, and also with certain qualities of their systems at different times. We are very glad that we are enabled to publish the writer's name, and we would otherwise receive the thanks of the whole butter-making community in person. [Ed.]

For the Maine Farmer.

"THE BUTTER WON'T COME."—ANSWER.

Mr. Editor:—I am glad that I can give the "farmer's wife" both "sympathy" and "help." "Sympathy," because I have been "tried to death" with the ugly cream; and "help," because for two winters and all the seasons between, I have given unwearied attention to the very subject in hand; and though not a "dairy maid," but a dairy-man, yet I have had all to do with the churning. But first, the "dirt in the cream" does not make the trouble, for you know that the butter will come one week, and not come the next, and will come the third, at the same time that the cow's diet has not been changed. And excuse me for correcting the suggestion that the "pans should be set in a moderately cool but not frozen place," for that place is the only one that cream will rise in. I thought that cream would rise in such a place, and, last winter, I was going to have things done just right. I made the arch as neat as a pin, and had my cream set as usual, but the cream "wouldn't come," to say nothing about butter—and it would not have risen "till the cows came home." After a fortnight's setting, I brought the pans up cellar and put them where they stood, and my sister skinned them a few hours afterwards. If the pans are set in a cool place in the winter, the milk will grow bitter before the cream will rise. So make the cow as comfortable as possible, and after the milk comes, the first thing is to make the cream come, and then the butter.

In the summer the cream will rise in the dairy, and in the winter set it away where it can freeze solid, if it pleases, and go away and "forget" it. Set it upstairs in a cold room, or not down cellar. If the room was of June temperature, the cream would probably rise, but no matter: the cream will rise, even if the pan freezes solid, as I proved this morning: for a mass of yesterday's milk was skinned and thawed, and last night I set again, but I have just tried it and find only a little cream, none to hurt, although the milk of the cow is very good. All that is necessary when the milk comes in, is to strain it into pans and put it away in the "buttery." If the weather is cold enough to freeze, let the milk freeze; if it is not, let the milk stand till a cold snap, for the cream wants either a summer warmth or a winter cold, but not a cool. The cream rises well where the milk only partially freezes, and it all throws up even when it freezes solid.

To get the cream off of solid ice, let the pan stand a while in a warm room, and it will come off cleaner.

But "why don't the butter come?" It comes well in June, and it will come just as well every other month in the year, if, when the cream is in the churn, it is of a cream warmth—because the cream does not know what time of the year it is—and to get the cream just right, all the thermometer that I use is my finger.

This winter my sister gathers the cream, from just as it happens, into a high tin cream pot, (course earthen is good,) and when the pot is full I set it on top of the fire frame, in the evening, (or set it in the corner,) and in the morning the ice is thawed; but to hurry the business and get the butter salted, I warm a little water in a large pailful kettle, and set the cream pot into it, (or put the cream in a small pan, put some warm water in a large pan, and set the cream pan in it;) then I hang on the tea-kettle, get the churn and butter tray, put on an apron and a straw hat, to prevent a stray hair from falling, and if I am a little too soon, I get in some wool, or do something else.

Now, just how warm ought the cream to be? because every one cannot own a thermometer, and nobody need to have one to make butter, if he is very observing. It is said that the cream must be 55° when it is in the churn, and this is doubtless correct. But for all practical purposes, in the winter, if the cream feels just the least bit warm to the end of your finger, or not quite milk warm, then scald the cream at once and pour in the cream, and the butter will come in five or ten minutes. I confess to have it come in about ten minutes; if it comes in four or five minutes the butter will be white at first, but if it comes in ten it will be yellow and harder. I have got so now that I can make it do just as I please. But notice, if you get the milk too warm it will come white—if a little warmer it will not come at all; if too cool it will churn up and not come. If it comes white and soft, it is not much matter—it the churn stand open till it cools off, and then take it out; or take it out and let it cool in the tray—but let it cool only a few minutes, for it cools fast sometimes, and if too cool the butter will crumble, and then you will have to set it where it will warm and soften, or put in a little milk warm water, which will do it. And if you put the cream into the churn as warm as dish water, it will not come.

Let the churn stand open till the cream has cooled down so as to be the least bit warm, and then just barely milk warm—don't be afraid, if it feels the least warm, but not cool, then the butter will certainly come shortly.

But if the cream is cool and not warm at all, then it will not come. When you know that it is certainly too cool! Namely, just when it froths up a great way in the churn. You may churn a week and it will only not come all the more. So when it froths far up, then stop at once, turn it out into the cream pot and warm it again, and be more careful; for, if it is just a little warm, it certainly will come. Notice. It will almost always froth up three or four inches, but after churning five or ten minutes, the froth looks creamy, and does not rise any higher, then no matter; it will come soon. I like to see two or three inches deep of thick froth. But if a light, white froth fills the churn, and if, by thrusting your finger down through into the cream, you find the cream cool and even cold, then turn it out—it is of no use to churn. But if there are several inches of froth, and still the cream is really warm, then churn away. If the cream is too warm it will not froth at all—not a bubble; and if, on taking off the cover, it steams up well, you had better let the cover be off and cool down—you don't want the butter to come in such a case, even if it will, because it will be white and feebly; so don't be afraid to let it cool down till it is just barely warm, then churn. But if it is so very warm, then no froth, and steams so that you can hardly see down to the cream, it never will come so—it must cool down some.

Another thing, it is one thing to have frozen cream, and it is quite another thing to melt it. When you heat cream too hot, there will be a yellow scum on top of the cream pot, which is just the same thing as melted butter. Melted butter is not butter, and never can be again; and melted cream is not cream, and never can be again.

Butter exists in milk in very minute particles, diffused throughout the whole mass, and by setting in a summer temperature, or in a frosty room, these particles rise to the surface and form a coating called cream. The butter particles are really little bags or sacs of butter, or butter oil. The little, minute bag is a thin film of curd—just the same thing as cheese curd, and this bag is full of butter. Now if you heat the cream or these million of little butter bags too hot, they will parch open, just like parched corn, and the yellow oil will run out, making in one case a scum of melted cream, and in the other a plate of melted butter. The only difference is that the cream is not salted, and the butter is. So while thawing the cream you must not set it where it will melt, and when you put the pot into warm water you must not have hot water. Have the water so that you can hold your hand in it; and if the pot is large, the water will not be too warm, even if you can hardly bear your hand in it. Perhaps you will have to warm the water over, and you will if you do all the thawing in water. But do not think of driving business and get the water scalding hot, and have a mess of melted cream to float over the buttermilk pot. But something besides melted butter rises on buttermilk in the winter. We set the buttermilk all over again, just as much as we do the new milk, for quite a cream rises on it now. Put this cream in with the rest and churn it. Set the buttermilk where you do the new milk, and let it freeze. You can skim morning's milk and buttermilk the same day, but that they were set—that is, if they freeze hard.

Notice this, which I have just found out this week. Last Monday, I filled the churn to the top with cream, and put on the cover. I knew that the butter was going to come within ten minutes, as usual. But it did not come in fifteen, and I thought that my "bought wit" even was worthless. I turned out half of the cream into the pot, expecting to have to warm it all over. The churn was now half full; and putting my finger in I knew that it must come, and in three minutes it did come. Taking this mess out and putting in the rest, which was just a little warm, that also came within ten minutes. It had got cooled down, and did not come so soon as the first part, but it was yellow and harder. Thus there must be room for the dash to break the cream.

One thing more. Put scalding water into the churn so as to warm the wood—turn the water out again, of course. If the churn is cold and the cream just a little, or milk warm, the churn may cool it, and the butter will not come. But in summer, put cold water into the churn to cool the cream; and towards autumn, put warm water in—that is, prepare the churn with reference to the temperature of the cream.

A farrow cow's milk will be longer and longer in coming, till it will take three quarters of an hour to churn; and the same cow's milk, after she has calved, will come in five to ten minutes. This I noticed in our cow; and I have heard that there is difference also in other cows, which is very likely; but I have not one to experiment with.

In a word, for this winter, set your milk where it will freeze; skim as soon as it is frozen, if you choose; thaw it gradually, (not melt it,) then warm it; (if a particle of ice remains then it is not warm enough yet;) warm the churn inside with hot water, and after trying a few messes at least, it will always come.

A word about churns. One churn is just as good as another, and a little better. The common dasher churn is the best, because it is the simplest, cheapest and the most easily taken care of. The thing is not to have this or that churn, but to have the cream of just the right temperature; and if the cow is not long farrow, and especially if it is new milk, the butter will come in a few minutes—and anybody can churn a few minutes. If this fact was only generally known, there is no doubt that every churn but the dasher churn would be thrown aside. I have seen the best patent churn work two hours and not bring butter, at the same time that my dasher churn was bringing it in ten minutes; and again the patent brought butter in ten minutes and mine in an hour, until I found out "why the butter won't come."

Churndash. If the four prongs are three inches wide, then take a saw and split off three-fourths of an inch each side, making the dash prongs about an inch and a half wide. You can churn easier, and the butter will come quite as soon.

In summer, clear cream can be taken off with-

out much milk, and clear cream, thick as paste, can be churned, if of the right temperature. Do not thin it down with milk or water. Never lift the dash so high as to spatter the cream all over the room; let the cream stay inside of the churn.

In working over butter the second time in winter, set the butter in a warm place where it will soften, but not melt. It will take two or three hours to soften.

When I learn something more I will write again, and I hope to see something good and reliable written by others, for thus we can help each other, and especially the women.

For an article on "Butter and Cheese making," see Maine Farmer, Vol. 20, No. 27, July 1, '52.

DAIRYMAN.

Winslow, December, 1853.

WINTER FLAX.

We advocate the cultivation of every useful plant in Maine that will withstand our winters, and come out bright in the spring. For this reason we felt very much interested in the announcement made some time since, by B. P. Johnson, Esq., Secretary of the New York Agricultural Society, respecting winter flax.

Some seed had been received by him, from a Russian gentleman, purporting to be that of a variety of flax called winter flax. A large quantity was expected to be received in the fall, and we hope it is arrived.

The advantages of this winter flax were thus set forth.

It can be sown in the fall.

It shoots sooner in the spring, before the weeds start.

It ripens earlier.

It contains more oil than common seed.

The seed is sown as late as it can be worked in by the plough, and the field is harvested over in the spring.

Has any of the plant called perennial flax, found in the passes of the Rocky Mountains, and in Oregon, ever been tried in situations further east? We should like to have a fair experiment made with this and some other flax seeds coated plants, which are now found growing wild in the United States, and whose real powers and capacities are fast becoming useful in the arts. It is not probable we have obtained all the plants which are useful to us in furnishing fibrous materials for cordage, clothing, &c.

For the Maine Farmer.

MUCK AS A MANURE.

Mr. Editor:—Hervey Sylvester, in the 41st number of volume 21, says: "I have been a reader of the Maine Farmer some time, and generally notice the ideas of your correspondents, those upon agriculture in particular," and in his closing remarks, says, "our muck-bois commonly found in meadows, have no more richness in them, than there is in our common dirt or earth," my inference was, that he had allusion to some remarks of mine on muck, "Thoughts on Muck," in the 50th No., in which he proposes to submit the reason of belief, to a thorough investigation by chemistry, or any other means in their power.

Now with all due deference for Mr. Sylvester, who was my schoolmaster, half a century ago, and taught me to read—"Hot love is soon cold." Hope well and have well, in Webster's spelling book, and when asked—How many elements are there? I will answer four. They are? Earth, air, fire, and water. I feel called upon, in justice to myself and the public, to disprove the correctness of his conclusions.

First I will introduce S. L. Dana's muck manual, published in Lowell, Mass., Jan. 1st, 1842—in which he says, after ranging the whole field of fertilizers, for a counterpart to his type, (cowdung,) we land in a peat bog. The substance under our feet is analyzed, and found to be cowdung, without its musky breath of cow odor, or the power of generating ammonia, and the power of producing alkaline action, on the insoluble glue, is alone wanted to make peat good cowdung, (so much for analyses, page 178.) I have thus proved, that the fault is not in the muck, but in the management.

Now for the practice. The celebrated agriculturist Mr. Pinney of Lexington, contemporary of Dr. Dana, testified, that "a cord of green dung converts twice its bulk of peat into a manure of equal value to itself, that is, a cord of clear stable dung, composted with two parts of peat, forms a manure of equal value to three cords of green dung." (P. 187.) In the above the action is like leaven in dough, till the muck is leavened, or the inert elements of the muck are awakened into action.

Muck prepared by the salt and lime process, so often recommended by Prof. Mapes, originated in the above authority. (Page 197.) All subsequent practice, so far as I have learned, has proved his theory correct.

I have experimented, within the last ten years, in the various forms of preparing muck, and state, without fear of computation, that if the liquid evacuation of animals, be composted with peat to double the measure of their solid discharge, the muck preparation will produce better results for food, than the solid evacuation, and have succeeded in manipulating a muck compost, that has enabled me to grow turnips each of the five last years, in despite of bugs and drouths, at a cost not exceeding five cents per bushel, on ground that was never manured before, and the following crops have paid twelve dollars per acre, net profit on all ground so treated.

I gave my manner of stock feeding with the results last spring, a part of my turnips I am now selling by the hundred bushel, at two shillings per bushel, which is a better business than can be done on the western prairies raising corn.

Now Doctor, your correspondents may secure you for coasting them to put in more turnips, or say muck has no more fertilizing properties than earth, and the legislature refuse an agricultural school, but I am prepared to vindicate any statements made in my former communications, and will jog along with my own boat and oars, and wait the rise of another generation.

MARTIN MOWEN.

Bangor, Dec. 19th 1853.

MANAGEMENT OF BEES.

Mr. Editor:—I frequently see in the "Farmer," articles on the habits and the management of that most wonderful and industrious insect, the honey-bee, evidently from persons that have very little practical knowledge of the subject. Quite recently, an article appeared, recommending the burying of bees in the ground, below the reach of frost, during the winter. It is a practice I should be unwilling to follow.

The first swarm of bees I possessed in Aroostook, I took from the woods in the manner above described. The two contained between three and four hundred pounds of honey, but the quantity of wax was so small, that I do not think the bees had been able to store up much winter food. The bees were very fat, and the honey was very rich. I was very much surprised to find them in upon them. It was so late when I took them from the tree (the very last of August) that there was but little honey for them to gather from the flowers, and I fed them with the poorest of the honey I had taken from the tree, until they had stored about thirty pounds, and on the approach of severe winter, I put them in the cellar, and the following season they proved a very prosperous swarm.

MILK WALTON.

Anity, Aroostook Co., Dec. 20, 1853.

CHURNING BUTTER IN WINTER.

Col. William Swift, of South Paris, who carries on the dairy business quite extensively, and whose better half has had great experience in the manufacture of both butter and cheese, writes us that he finds the following an excellent mode of causing butter to come in winter.

"Place a box of Liverpool salt where the cows can get at whenever they please. Then, when the milk is brought into the house, strain it into a tin pail, set it into a boiler of hot water on the stove, until the milk is scalding hot. When we manage in this way, we have no more trouble in fetching the butter, or working out the butter-milk than we do in September."

DEY FOOD.

There are numerous disadvantages necessarily attending the feeding of neat stock exclusively on dry food. Horses, oxen—and in short, all domestic animals—fed on cut hay in a dry state obstinately refuse, after a time, to consume all that is given them. They become fastidious, and consequently less healthy and thrifty in condition than when fed partly on moist or succulent food.

The process which experience has demonstrated to be the most judicious and economical, and at the same time, the best adapted to promote the several objects contemplated by the feeder is the following:—

A trough, or other suitable vessel of sufficient capacity, is to be provided, and into which a sufficiency of cut oat, rye, or wheat straw, stalks or hay, is to be put, to furnish all the animals with a single meal. For every three animals to be fed, add four quarts of meal with just enough water to moisten it, and let it stand for several hours, or if practicable, till incipient fermentation has commenced, and a slight acidity is perceptible. In this state feed it to your animals, and you will find that not a particle will be refused by them, and that they will continue in better condition than when fed exclusively on any other feed. If desirable, the process of preparing the food may be further systematized by having several troughs for mixing the ingredients. This will enable the feeder to prepare feed in advance of his wants, and consequently to have a feed always ready at the hour it is wanted. A straw-cutting of the latest and most improved pattern, should be found on every farm. It will enable the husbandman to work up to good advantage, a large amount of material that would otherwise possess no actual value except for manure. By cutting corn stalks, tops and butts, fine, mixing with them a quantity of roots or apples chopped into small pieces, or rasped with a rasping machine, and scattering over them a very small quantity of meal of any kind, together with a little salt, a very palatable and nutritious food will be secured, and one on which most animals will winter as well as upon the best English hay.

Pumpkins and squashes, as well as roots and apples, are often prepared and mixed with refuse fodder in this way.

But as we believe, the true way of preparing feed for farm stock of all kinds is not yet practiced in the country. We believe the time will come when steam may be used, so that after paying the interest of the cost of the fixtures and fuel, a saving of nearly or quite one-fourth of all the hay, roots and grain may be made, and that the farmer may have that surplus over and above what he now has to sell. Who, among our enterprising farmers, will commence the experiment? [New England Farmer.]

CACHMERE GOATS.

We see by a paragraph quoted from the Southern Agriculturist, by the editor of the Boston Cultivator, that Dr. Davis, of Columbia, S. C., who brought from his Eastern expedition, (where, we believe, he went to learn the Turkish how to raise cotton) sundry Brahmin cattle and water oxen—has also a flock of the real genuine Cachmere Goats, which he is breeding with the common goat. The writer says:

"It is from the pile of this goat that all the commercial 'camel's hair shawls' are manufactured; it being finer than the camel's tuft, and superior to the Alpaca wool. These goats resemble the fourth generation of the common goat to the full bred animals. The introduction of this animal is destined to be of great value to the South, and in time will fill our woods and mountain sides with flocks of hardy, fine, fleece-bearing animals, whose products, with that of Southern sheep, will undoubtedly exceed many times in value all the products of a similar character now afforded by the flocks of the entire United States. The full bred rams of the Cachmere goats were sold at \$200 each."

"I am rich enough," says Pope to Swift, "and can afford to give away a hundred pounds a year. I would not crawl upon the earth without doing a little good. I will enjoy the pleasure of giving what I give by giving it alive, and seeing another enjoy it. When I die," he added, "I should be ashamed to leave enough for a monument if there was a wanting friend above ground."

I have several times recovered swarms that have left me at the swarming season, when they had been in the tree but a few days, and in every case with good success, the bees doing as well, apparently, as though they had never left.

The first swarm of bees I possessed in Aroostook, I took from the woods in the manner above described. The two contained between three and four hundred pounds of honey, but the quantity of wax was so small, that I do not think the bees had been able to store up much winter food. The bees were very fat, and the honey was very rich. I was very much surprised to find them in upon them. It was so late when I took them from the tree (the very last of August) that there was but little honey for them to gather from the flowers, and I fed them with the poorest of the honey I had taken from the tree, until they had stored about thirty pounds, and on the approach of severe winter, I put them in the cellar, and the following season they proved a very prosperous swarm.

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CURING GRASS FOR HAY BY STEAM.

This is an age of bold innovations of old customs. We have now to propose which is worthy of the consideration of our State Agricultural Society, and now is the time to think about it, that premiums may be offered, or the matter at least discussed at the January meeting of the members and executive committee. It is to solve the question of curing grass for hay—that is, discharging the water from it by steam instead of the slow, imperfect process of drying it in the sun, often interrupted by rain, and the product injured or spoiled. Now, if saturating it with steam will have the effect, as we believe it will to cure it, so that an hour of sun will dry it, or so that it may be preserved with salt, it opens a new era in the use of steam for agricultural purposes. The process need not be a very expensive or laborious one. Let the grass be heaped up as fast as cut and covered with India rubber cloth. Then a pipe from a steam-boiler, mounted upon a wagon, may be inserted under the center of the pile, and steam applied to a degree of heat strong enough to almost cook the whole heap; at any rate to prepare it for very rapid sun-drying. We believe, from some experiments which we have seen in drying other vegetable substances, that green clover may be prepared in three hours for safely storing away in the barn. By using metal cups, instead of cloth, the process of steaming may be continued to a degree sufficient to expel all the moisture. Whether it can be economically used upon the farm, is the point which we wish to see settled, and that is what the agricultural societies should determine. Steam has already been applied to carry manure to the field, plowing the ground, and threshing the crop. No doubt it will be seen applied to sowing the seed and reaping, as well as mowing, and it only remains to cure the green grass as fast as cut, by the same powerful agent.

This is not a chimera unworthy of thought. It is a subject which sooner or later will attract the serious attention of that portion of farmers who do think. Try it, if you please, on a small scale; take any succulent plant and subject it five minutes to steam, and then place it in the sun and see how quick it will become as dry as well-cured hay. Apples, peaches, &c., can be cured by steam in one day. If grass cannot be cured by steam, let us know why.

Will it be any more wonderful than it is now for a farmer to leave home at Buffalo in the morning and sell his crop the same day in New York, for him to get up in the morning and call for John "to get out the mowing machine and mow locomotive, and cut down that fifty acres of clover, and tell George Henry to fire up the hay-maker and follow Alexander and William with the steam-raking machine, and cure that grass as fast as it is cut, and I will come down with the four wagons, and let us see how much of that crop we can have safe in the barn before night, Peter?"

"Peter, you may fire up the barn engine, and see that the hoisting machine is all right on both sides of the floor, for I shall bring two tons at a load, and while one ton is going up into the right-hand mow we can hitch on to the other and have that up directly, so it will not take over fifteen minutes to get off a load. In the intervals between loads, keep the engine at work filling the great water tank; that last planting of potatoes need watering, and as soon as the water is warmed in the sun a little, we will give them a shower. Ah, boys, this is the age of steam; you don't have to work to cure hay as I used to when I was a boy; when we used to cut all the grass with a scythe—"

"By hand, father?"

"Yes, my son, by hand, slow, hard labor; and then we had to spread the grass to dry, and then turn it over and over in the sun, with sticks and wooden forks, or clumsy iron ones; then we raked it by hand, and made it up in cocks, which had to be opened and spread out to dry again, and again raked up; then we pitched it on and off the wagon, and sometimes it was a fortnight after it was cut before we could get it cured enough to stack or put in the barn."

"And all that by hand-labor?"

"Yes, hand-labor and hard-labor."

"Well, father, it does appear to me as though people must have been very stupid when you were a boy, not to have any steam-engine on their farms."

"No, not stupid, exactly, but very hard to believe, or make improvements, or farm their lands any way, but just as did their fathers and grandfathers." [New York Tribune.]

NEW KINDS OF BOOTS AND SHOES. MEASURES

have been taken to secure a patent for a new kind of boots and shoes, invented by Albert L. Murdock, of Boston. The soles, and the lower portions of boots and shoes are made of India rubber, or gutta percha, while the upper portions are formed of some textile fabric, such as woolen, cotton, &c. The lower portions of the boots and shoes protect the bottoms and sides of the feet from wet or moisture, while the upper portions form an elastic covering for the part of the feet or legs, and keep the lower portions properly adjusted to the feet, and at the same time allow the free perspiration to pass off.

A VENERABLE FARMER. Don. Josiah Howe, of Phillipsburg, who was seventy years of age last March, has raised from his farm the past season, 100 bushels corn, 100 bushels oats, 15 bushels barley, 75 bushels potatoes, (his potatoes were a very poor yield, as he had ground enough for 200 bushels, with a common yield,) and has cut 18 tons of hay, picked 12 barrels of apples from the trees by hand, besides various other work common to good farmers; and performed all the work himself, with the assistance of a boy 12 years old, a little more than one-half of the time, and 1½ days by a man. He did not in one instance fail to milk his cows himself night and morning since last winter.

RARE CASE. At the late fair of the Rutland (Vt.) County Agricultural Society, a yearling heifer of large size, was exhibited by Mr. N. H. Winchell, of Putney, which attracted much attention from the fact that she has given four quarts of milk per day for two months past, although she has never had a calf.

YOUNG LAMBS.

To raise a lamb, that's "over the dam,"

Mind what I say, he'll skip and play.

It is a very nice operation to raise a young lamb, after he refuses food, has a cold mouth, still neck, &c.

We have been successful in hydropping on man and animals, contrary to old practice. Put the lamb into a bucket of water, as warm as you can hold your hand without scalding; let him remain there about four minutes, or until all tremor subsides. Then take him out, and wipe him over with a warm cloth or sponge, and if not too far gone, give him a table-spoonful of warm drink. Strong green tea, or ginger tea, adding sugar and milk, or all mixed together, are good. Hot wool blankets should be in readiness, and wound close around him, covering all but his head from the air; let there be two sets and change often. As soon as he is so revived, as to not like eating give him a tea-spoonful of two or three milk, warm from the ewe, or "new cow's milk." As soon as he is hungry, and not before, feed him lightly. Here the







THE LATEST NEWS FROM EUROPE



ARRIVAL OF THE PACIFIC.

The steamship Pacific, with three days later news, arrived at New York on Monday last.

A very important naval battle has been fought on the Black Sea, the results of which have excited the most lively interest throughout Europe. The action resulted in the destruction of a large number of vessels on both sides, and the loss of many lives.

On the 30th of November the entire Russian fleet, from Sebastopol, under Admiral Maklakov, of twenty-four sail, appeared off the Turkish harbor of Sinop, where Vice Admiral Os-

man Boy lay with fourteen Turkish ships. The battle immediately commenced. The batteries being of no force, the Russians fired the harbor. The Turkish fleet, however, was not surprised, until one ship after another was sunk, blown up or burned. Thirteen perished, and seven only survived to tell the tale.

Seven Turkish frigates, two corvettes, one steamer and three transports with several hundred men, have totally perished, and Osman Bey, the Turkish Vice Admiral, is taken prisoner. Each of the Turkish ships had, besides their crews, eight hundred troops on board, on the way to Crete; also, a quantity of money to pay the fleet, which was taken on board the Turkish ships. The Turks burned or sank seven Russian ships, namely—two line-of-battle, three frigates, and two steamers. The battle lasted only one hour.

The remainder of the Russian fleet, consisting of three frigates, two corvettes, and two transports, escaped to the eastward, where it could scarcely reach Sebastopol.

An attempt was made to take the Turkish flag ship, with Osman Pasha on board, to Sebastopol, but as she began to sink while at sea, Osman Pasha and the crew were taken on board the Russian ships.

All Europe is in excitement at the desperate disaster to the brave Turks, and the general opinion is that an European war can no longer be avoided with safety.

The accounts from the army on the Danube are very meagre. It appears, however, that owing to the unfavorable weather, hostilities have been almost entirely suspended. The entire portion of Wallachia, lying on the Danube, is covered with water, which renders it impossible for the Russians to make any movement.

Kalafat, fortified by a garrison of 30,000 men, was regarded as impregnable. The Russians were, however, pushing their troops forward on the road to that place.

It is now stated that the Turks have retained another position on the left bank of the Danube, besides Kalafat. It is reported that they are fighting Terna as strongly as they have done Kalafat. Terna is on the right bank of the Danube, at its junction with the Danube, opposite Nikopol.

It is about midway between Kalafat and Terna. The war continues to be prosecuted with vigor in Asia, and we have continued reports of the success of the Turkish arms.

Constantinople despatch of 25th says: "Letters from Asia confirm the news of the defeat of the Russians in two engagements which took place near Alaska and Saffa. Adul Pasha has entered Georgia, and his army is marching upon Tiflis."

NEW YEAR'S ADDRESS

OF THE CARRIER BOY OF THE MAINE FARMER. JANUARY, 1854.

"In the slumbers of midnight" the Farmer boy lay. His car was all hushed in the stillness of night, But gaily in dreams he hurried away.

Where his Patrons all hailed his approach with delight; And his dreams down away like the breath of a song; And the seasons came round him, to proffer him aid, And assistance in bringing the new year along.

Old Winter was there, with his cold, piercing eye, And icicles hanging to his nose and his ears, And beautiful Spring, stood bashfully by, And smiling in light—now dissolving in tears.

And Summer so gay, with a rose in his lip, Her bosom fanned over with garlands and flowers, And her hand all extended, inviting a trip O'er the meadows and fields, and in the bowers.

And justly Autumn, with sickles and sheaves, With ripe, tempting fruit, and corn, oil, and wine, And a panoply that rivalled the leaves, You'd think that thatereal had nought left behind.

O Farmer Boy! Farmer Boy! List to my song, To each of our ways give a listening ear, And lend us your hand while we truly sing along, To wish friends and patrons "a happy new year."

Song of Winter. From the cheerless regions of the frozen north, Whence the wintry storms come howling forth, With a mantle of frost, and a girdle of snow, O'er the mountain's brow, and the plain I go.

At night and at morn, you may hear my screams, As I bringe every lake and every stream, And the avalanche plow on the dizzy height, Of Andes and Alps above mortal's sight.

All the plants and the insect tribes I keep, And the months I reign in a dreary sleep, And the leafless groves stand shrouded in gloom, 'Mid a silence overhauling that of the tomb.

By the social fire I group mankind, And give them leisure to improve the mind, For by giving one fourth of the year to rest, They enjoy the other three with zest.

A happy New Year! A happy New Year! To all of the world, "and the rest of mankind," And especially those who are particularly dear, Who the D. I. M. E. S. for the Maine Farmer Carrier Boy find.

Song of Spring. My name is Spring—and when the beams Of returning Sol unfolds the streams, And sends the clear and laughing hills, Leaping above the slopes and hills.

AUGUSTA PRICES CURRENT

Table with 2 columns: Commodity and Price. Includes items like Flour, Corn, Wheat, and various oils.

Price Reduced to 25 Cents

DR. CHARLES HOLMAN'S NATURAL GRAND RESTORATIVE, For Dyspepsia, Asthma, Catarrhes, Bilious Colic, &c.

WILCOX'S Compound of Pure Cod Liver Oil and Linseed Oil.

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NEW GOODS

Having just returned from New York and Boston, I am able to show a splendid assortment of goods for COATS, PAJAMA'S, &c.

DR. SMITH'S SUGAR OPPOSITE PILLS

THE PATENT AND KEYSTONE OF JOHN D. WELCH, Administrator on the Estate of WILLIAM WELCH, late of the County of Kennebec, deceased.

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FRANKLIN HOUSE, Water St., Augusta.

The subscriber would respectfully give notice to his numerous friends and former patrons, that having returned to his old stand, the Franklin House, which he has lately completely repaired and refurnished, he is now ready to wait on all who may wish to patronize him.

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AUTUMN AND WINTER GOODS.

DR. J. P. FLETCHER'S NEW OPERATING METHOD, For the cure of Rheumatism, Gout, &c.

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AT CHISAM'S CLOTHES WAREHOUSE.

THE LARGEST ASSORTMENT YET AT CHISAM'S CLOTHES WAREHOUSE.

READY MADE CLOTHING

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